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Angelica Liqueur

1 teaspoon dried marjoram
2 green cardamoms
7 1/16 teaspoons ground allspice
1/16 teaspoon ground star anise
1/16 teaspoon ground cinnamon
1/16 teaspoon ground coriander
1/2 apricot kernel
2 fl oz. vodka
1/2 cup sugar syrup (recipe follows)
1 cup vodka
2 tablespoons fresh or dried angelica root
2 fl oz. vodka

In a mortar grind the cardamom seeds and half an apricot seed. Mix with other spices (except angelica root) and place in a tight glass jar or bottle and add 2 fl oz. vodka. After one week filter through a coffee filter. Combine with sugar syrup and 1 cup vodka.
In a separate small glass jar combine the angelica root with 2 fl oz. vodka. After two weeks filter through a coffee filter.
Add small portions of the angelica root extract to the liqueur until you get a suitable flavour. Check the flavor after 2 months. If necessary, add some more sugar syrup, vodka, or angelica extract.

Sugar syrup:

For herbal liqueurs it is best to use a sugar syrup which is made as follows: In a saucepan combine 1 pound sugar, 1 cup water and 1/4 teaspoon citric acid. Heat the mixture and stir until the sugar is dissolved. Allow to simmer on reduced heat for 15 minutes.

A&W Onion Rings

1 cup McCormick Golden Dipt Tempura batter mix
1/4 teaspoon onion powder
1/8 teaspoon ground black pepper
1/2 cup water
1/4 cup beer

1 extra large white onion, sliced 3/8" thick
6 cups vegetable oil in your deep fryer

Preheat the deep fryer to 375F
Combine the tempura mix with the spices and liquid to make a batter using a fork. There will be some small lumps; don't worry about those.
Slice the onion, and separate all of the rings.
Dip the individual rings in the batter, and drop into the preheated oil. Deep fry 3–5 minutes until golden brown. Remove to a paper towel lined plate, salt lightly, and serve hot.

Black Eyed Pea Cornbread

1 lb. ground beef
1 cup canned black–eyed peas, drained
1 cup onion, chopped
3/4 cup cream–style corn
1 cup cornmeal
1/2 cup flour
1 cup buttermilk
1/4 cup cooking oil
2 eggs, slightly beaten
1 tsp. Salt
1/2 tsp. Baking soda
2 jalapeno peppers, chopped
1 cup Cheddar cheese, grated

Brown meat and drain well. Break into small pieces. Add other ingredients in order given. Mix well.

Place in 13–by–9–by–2 inch pan that has been well greased. Cook at 350 degrees for 45 minutes, or until done.

Boston Baked Beans

2 pounds dry beans, California pea beans preferred
or York State beans
1 teaspoon baking soda
1 pound salt pork
1 medium–size onion
8 tablespoons sugar
2/3 cup molasses
2 teaspoons dry mustard
4 teaspoons salt
1/2 teaspoon pepper

Soak beans overnight. In morning, parboil them for ten minutes with a teaspoon of baking soda. Then run cold water through the beans in a colander or strainer. Dice rind of salt port in one half inch squares. Put half on bottom of bean pot with the whole peeled onion. Add beans, and then the rest of the pork on top. Mix other ingredients with hot water. Pour over beans. Put in 300F oven for six hours.

You can't let the pot just set in the oven. You've got to add water as necessary to keep the beans moist. And you can't be impatient and add too much water at a time and flood the beans.

Cake Donuts

1–1/2 cups sugar
3 Tblsp. melted shortening
3 large eggs
1 cup milk
1 tsp. vanilla extract
5 tsp. baking powder
1 tsp. salt
2 tsp. nutmeg
2 cups mashed potatoes, cooled
3 to 3–1/2 cups flour

Beat eggs; add sugar, shortening and vanilla. Add mashed potatoes and milk and beat with electric mixer until smooth. Add flour, baking powder, salt and nutmeg. Stir in additional flour to reach batter consistency (this is "by look and feel"–– It should still be somewhat sticky...it will pick up more flour when you roll out the dough on a floured surface). Chill the dough for several hours or overnight.

Take a portion of the dough and rough out to about 3/8 to 1/2 inch thickness, using flour as needed to prevent your rolling pin picking up dough. Use a donut cutter and cut out your donuts. Preheat oil in deep fryer to 375F (use a thermometer if you're using a fry daddy!). Fry 3–4 donuts at a time –– turning when they are a nice golden brown. Drain on brown paper bags to remove excess grease.

Cheese Danish

16 ozs. cream cheese, softened
1 1/2 teaspoons vanilla
1 egg, beaten
1/2 cup sugar
1/2 cup raspberry or apricot jam
2 packages of refrigerated crescent roll dough
4 ozs. sliced almonds

Preheat oven to 350F. Mix cream cheese, vanilla, and sugar in a bowl. Unroll 1 can crescent roll dough on a cookie sheet, sealing perforations. Spread cream cheese filling on dough, leaving 1/4 inch edges. Top with jam. Unroll second can of dough and lay on top of first layer. Seal edges with edge of fork. Brush with beaten egg. Sprinkle with sliced almonds. Bake for 30 minutes. Allow to cool slightly before cutting.

Cheez–Whiz

1 lb. cheddar cheese
2 cups evaporated milk
1 1/2 tsp salt
1 1/2 tsp. dry mustard
2 beaten eggs

Cut cheese into small pieces and melt in double boiler. When melted, add evaporated milk, salt and mustard. Remove from heat and stir in eggs. Return to double boiler and stir and cook until eggs thicken sightly. Remove from heat. Pour into a dish and cool slowly. Stir as it cools to prevent a crust from forming. (Might just be able to cover with plastic wrap, too.) Put in jars, cover and store in refrigerator. Keeps several weeks.

Chili's Black Bean Soup

1/4 cup Olive Oil
1/4 cup Yellow Onion, Diced
1/4 cup Carrots, Diced
1/4 cup Green Bell Pepper, Diced
4 Beef Bouillon Cubes
1 cup Boiling Water
1 1/2 quarts (3 pounds) Canned Black Beans, Not Drained
2 tablespoons Cooking Sherry
1 tablespoon Distilled White Vinegar
2 tablespoons Worcestershire Sauce
1 tablespoon Sugar
2 teaspoons Garlic, Granulated
2 teaspoons Salt
1/2 teaspoon Black Pepper, Ground
2 teaspoons Chili Powder
8 oz. Smoked Sausage, small dice
1 tablespoon Cornstarch
2 tablespoons Water

In a medium stock pot, place the olive oil, onion, carrot, and bell pepper. Saute the vegetables until they are tender. Bring 1 cup of water to a boil, add the bouillon cubes, and allow to dissolve. Add the bouillon, cooked beans, and the remaining ingredients (except cornstarch and 2 tablespoon water) to sauteed vegetables. Bring mixture to a simmer and cook approximately 15 minutes. In a blender, puree 1 quart of the soup, and put back into the pot. In a separate bowl, combine the cornstarch and 2 tablespoons water. Add the cornstarch mix to the soup and bring to a boil for 1 minute.
Serve with cornbread, white rice, or your favorite side dish.

Chili Sauce

1 peck tomatoes
6 medium onions
3 green sweet peppers
2 cups vinegar
2 tablespoons salt
2 teaspoons cinnamon
1 teaspoon celery salt
3 teaspoons red pepper, more or less to taste
2 cups sugar

Peel tomatoes. Put tomatoes, onions, and green peppers through food chopper or blender. Add vinegar, salt, cinnamon, celery salt, and red pepper. Cook until mixture cooks down, simmering on low for several hours. When nearly done, add sugar and cook another 30 minutes. Prepare jars and can sauce while it's hot. Makes 7 to 8 pints.

Chocolate Lasagna

Pasta:
1–3/4 cups flour
2 tablespoons unsweetened cocoa powder
a pinch of salt
2 extra large eggs
2 teaspoons vegetable oil

Filling:
4 cups Whole Milk Ricotta Cheese
2 cups heavy cream
6 tablespoons sugar
1 tablespoons orange zest
2 tablespoons Grand Marnier
a pinch of salt

12 ounces bittersweet chocolate, chopped

Combine the flour, cocoa, and salt in a bowl and make a well in the center. Add the eggs and oil in the center of the well and mix with a fork to form the dough. Knead the dough for 15 minutes until it is smooth and shiny, adding more flour if necessary to keep the dough from sticking. Wrap in plastic wrap and let rest for half an hour.
Roll the pasta out by hand or with a machine and cut into eight 4–1/2 x 11–inch strips. Cook two strips at a time in boiling salted water. Cook just 20 seconds after the water returns to a boil. Plunge the noodles into cold water to stop the cooking. When cooled, place on towels in a single layer to drain.
Combine all filling ingredients and mix until smooth.
To assemble: Preheat oven to 425F with the rack in the upper third of the oven. Generously butter an 8"x11"x2" pan. Alternate layers of noodles, cheese filling, and chocolate, ending with a cheese layer. Bake for 20–25 minutes until the top is lightly colored. Let the lasagna stand for 10 minutes to solidify, then serve warm.

Chocolate Fried Pies

1/2 cup sugar
1/4 cup all–purpose flour
1 tablespoon unsweetened cocoa powder
1/2 cup milk
2 tablespoons butter or margarine
1/2 teaspoon vanilla
2 cups packaged biscuit mix
1/2 cup milk
Cooking oil for shallow–fat frying
sifted powdered sugar

For the filling, in a saucepan combine sugar, flour, and unsweetened cocoa powder. Stir in 1/2 cup milk and butter or margarine. Cook and stir over medium heat till the mixture is thickened and bubbly. Cook and stir 1 minute more. Stir in vanilla. Cool.

For the dough, in a mixing bowl stir together the biscuit mix and 1/2 cup milk. On a well–floured surface knead the dough 12 strokes. Roll the dough to slightly less than 1/8–inch thickness. Cut dough into twelve 4–inch circles. Reroll as necessary. Place about 1 tablespoon filling in the center of each circle of dough. Brush the edge of the dough with water. Fold the dough over the filling; press the edges together with tines of a fork to seal. In a skillet heat 1 inch cooking oil to 375 . Fry the pastries, several at a time, about 2 minutes or until golden, turning once. Drain on paper towelling. Sprinkle warm pastries with sifted powdered sugar.

Chocolate Popcorn

1 1/2 cups popped popcorn
2 cups sugar
2 squares unsweetened chocolate
1/4 cup sweetened condensed milk
3/4 cup water
1 tablespoon butter
1 tablespoon vanilla

Melt chocolate in pan. Add sugar, milk, water and butter. Add salt to taste. Boil to soft ball stage and remove from heat. Add vanilla and popped popcorn. Cool to room temperature. Stir until creamy. Pour into well–buttered shallow pan. Cut into squares when set.

Cincinnati Chili

1 quart water
2 pounds ground chuck, crumbled
2 medium onions, finely chopped
5–6 cloves garlic, crushed (use garlic press) or minced
1 can (15–ounce) tomato sauce
2 tablespoons cider vinegar
1 tablespoon Worcestershire sauce
10 peppercorns, ground
8 whole allspice, ground
8 whole cloves, ground
1 large bay leaf
2 teaspoons salt
2 teaspoons ground cinnamon
1–1/2 teaspoons cayenne pepper
1 teaspoon ground cumin
1/2 oz. unsweetened chocolate, grated

Bring water to boil in a 4–6 quart pot. Add the ground chuck (do not brown first). Stir until separated and reduce heat to simmer. Add onions, garlic, tomato sauce, cider vinegar, and Worcestershire sauce. Stir to mix well. Add peppercorns, allspice, cloves, bay leaf, salt, cinnamon, cayenne pepper and grated unsweetened chocolate. Bring back to a boil, then reduce to simmer for 2–1/2 hours cooking time in all. Cool uncovered and refrigerate overnight. Skim all or most of the fat and discard. Discard bay leaf. Reheat and serve over hot spaghetti.

Coca–Cola Cake

2 cups flour
2 cups sugar
3 tbsp. cocoa
1 stick of margarine
1/2 cup of crisco oil
1 cup Coca Cola
1/2 cup buttermilk
1 tsp. soda
2 eggs
1 1/2 cup miniature marshmallows
1 tsp. vanilla

Combine flour and sugar in bowl. Heat margarine, oil, cocoa and coke to boiling point. Stir in marshmallows. Pour over flour and sugar; mix well. Add milk, soda, eggs and vanilla; beat for 2 minutes. Bake in greased and floured 9 x 13 inch pan for 30 minutes at 350F. Frost while warm.

Icing:
1 stick margarine
3 tbsp. cocoa
6 tbsp coca–cola
1 box powdered sugar
1 cup of nuts, chopped
1 tsp. vanilla

Heat margarine, cocoa and coca–cola to boiling point. Pour over sugar; beat well. Add nuts and vanilla. Spread on cake while warm.

Creme de Menthe

1 1/4 cups fresh mint leaves, slightly packed
3 cups vodka
2 cups granulated sugar
1 cup water
1 tsp glycerine (optional)
8 drops green food coloring (optional)
2 drops blue food coloring (optional)

Wash leaves in cold water several times. Shake or pat gently dry. Snip each leaf into halves or thirds, discarding stems. Measure cut mint leaves to above measurement.

Combine leaves and vodka, steep for 2 weeks. Shake occasionally. Strain out leaves. Boil sugar and water together, cool. Add to vodka mixture, add optional ingredients. Age 1 to 3 months.
Yield: 1 quart.

Death By Chocolate Honey Almond Crunch

4 cups sliced almonds
6 ounces unsalted butter
1/1/2 cups granulated ugar
1/2 cup water
1/4 cup Myers's Dark Rum
1/4 cup honey
8 ounces semisweet chocolate, chopped into 1/4–inch pieces
4 ounces unsweetened chocolate, chopped into 1/4–inch pieces

Preheat the oven to 325F.
Toast 2 cups of almonds on a baking sheet in the preheated oven until golden brown, about 12 to 14 minutes. Remove the almonds from the oven and allow to cool to room temperature. Transfer the almonds to a large dish or other suitable container and set aside until needed.
Melt the butter in a 2 1/2 quart saucepan over low heat, stirring constantly as it melts so it does not simmer or boil. As soon as the butter is completely melted, add the sugar, water, rum, and honey. Increase the heat to medium high. Heat the mixture to a temperature of 220F, as measured on a candy thermometer, stirring constantly. Add the untoasted almonds and continue to heat and stir until the mixture reaches a temperature of 225F.
Evenly divide the honey–almond mixture between two baking sheets. Place the baking sheets on the top and middle shelves of the preheated oven and bake until the mixture is evenly carmelized, about 24 to 26 minutes. Rotate the baking sheets from top to bottom about halfway through the baking time. Remove from the oven and allow to cool for 5 minutes.
Combine the semisweet and unsweetened chocolate pieces and evenly divide and sprinkle over the surface of the caramelized honey–almond mixture. Allow to stand for 5 minutes. Use a spatula to spread the chocolate throughout the mixture. Evenly divide and sprinkle the toasted almonds over the chocolate. Place both baking sheets in the freezer for 20 minutes.
Remove the Chocolate Honey Almond Crunch from the freezer and break into irregular pieces. Store in a sealed plastic container in the freezer or refrigerator.

Der Weinerschnitzel's Chili Sauce

2 cloves garlic, minced
1/2 cup onion, minced
2 tablespoons olive oil
1 pound ground beef
1 teaspoon salt
1/2 teaspoon black pepper
1 tablespoon prepared mustard
1 tablespoon vinegar
1 teaspoon Worcestershire Sauce
1/2 teaspoon Tabasco
1/4 cup ketchup
1/2 cup tomato juice

In a large heavy skillet cook garlic and onion in oil over moderate heat, stirring, until onion is softened. Add beef and cook, stirring and breaking up any lumps with a fork,until cooked through. Drain off any excess fat.
Add remaining ingredients, adding just enough juice to create a spoonably loose but not soupy mixture. Simmer sauce, stirring occasionally; about 10 minutes. Makes enough sauce to top 6 hot dogs. Steam the hot dogs and use potato rolls.

Ebingers Blackout Cake

For the cake:
1/2 cup unsweetened Dutch–process cocoa, or Hersheys European
2 Tablespoons boiling water
2 ozs. unsweetened chocolate (2 squares), chopped
3/4 cup milk
2 cups granulated sugar
2 sticks unsalted butter, slightly softened
2 Tablespoons unsalted butter, for cake pans
4 eggs, separated
2 Teaspoons vanilla extract
2 cups all–purpose flour, + 1 Tablespoon for pans
1 Teaspoon baking powder
1 Teaspoon salt
1 Teaspoon baking soda

For the filling:
1 Tablespoon unsweetened Dutch process cocoa, + 1–3/4 teaspoons
2 cups boiling water
3/4 cup sugar, + 3–1/2 teaspoons
1 oz. bittersweet chocolate, chopped
2 Tablespoons cornstarch
1 Tablespoon cold water
1/4 Teaspoon salt
1 Teaspoon vanilla extract
2 Tablespoons unsalted butter

Frosting:
12 ozs. semisweet chocolate, chopped
3/4 cup unsalted butter
1/2 cup hot water
1 Tablespoon corn syrup
1 Tablespoon vanilla extract

Preheat the oven to 375 F. To make the cake, place the cocoa in a small bowl and whisk in boiling water to form a paste. Combine the chocolate and milk in a saucepan over medium heat. Stir frequently as the mixture warms and the chocolate melts, about 3 minutes. Remove from heat. Whisk a small amount of the heated chocolate milk into the cocoa paste and then whisk the cocoa paste into the milk mixture. Return to heat, stir for one minute, remove

and cool until tepid. In a small bowl of a mixer, cream the sugar and butter together. Beat in the egg yolks one at a time and add the vanilla. Slowly stir in the chocolate mixture. Combine the flour, baking powder, salt and baking soda. Using a spatula or a wooden spoon, slowly add the flour mixture to the chocolate mixture. In another bowl, whip the egg whites to form soft peaks and, using a rubber spatula, gently fold the egg whites into the batter. Butter and lightly flour two 8 inch round cake pans and divide the batter between the two pans. Bake for 45 minutes and cool on a rack for 15 minutes. Gently remove the cakes from their pans and continue to cool. While the cake is baking, make the filling. Put the cocoa into a saucepan and pour in the boiling water and place over low heat. Add the sugar and chocolate. Dissolve the cornstarch in the cold water to make a smooth paste. Whisk the cornstarch mixture into the water and chocolate, add the salt and bring it to a boil, stirring constantly. Boil for one minute. Remove the pan from the heat, whisk in the vanilla and the butter and transfer the mixture to a bowl and refrigerate until cool. Make the frosting: In a double boiler (or a pan within a pan), melt the chocolate. remove from heat and whisk in the butter, one tablespoon at a time, returning to the heat if necessary to melt the butter. Whisk in the hot water all at once and stir until smooth. Whisk in the corn syrup and the vanilla. Refrigerate for up to 15 minutes before using. Assemble the cake: Use a sharp knife to slice each cake into two disks to form 4 layers. Set one layer aside. Place one layer on a cake round or plate. Generously swath the layer with filling. Add the second layer and repeat. Add the third layer. Quickly apply a layer of frosting to the top and the sides of the cake and refrigerate for 10 minutes. Meanwhile, crumble the remaining cake layer, into fine crumbs. Apply a second layer of frosting to the cake, sprinkle liberally with crumbs and serve within 24 hours. Store in a cool place.

Emeril's Essences

Emeril's Essence Creole Seasoning (also known as Bayou Blast):

2 1/2 tablespoons paprika
2 tablespoons salt
2 tablespoons garlic powder
1 tablespoon black pepper
1 tablespoon onion powder
1 tablespoon cayenne pepper
1 tablespoon dried oregano
1 tablespoon dried thyme

Combine all ingredients thoroughly.
Yield: 2/3 cup

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Emeril's Southwest Seasoning:

2 tablespoons chili powder
2 teaspoons ground cumin
2 tablespoons paprika
1 teaspoon black pepper
1 tablespoon ground coriander
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 teaspoon crushed red pepper
1 tablespoon salt
1 tablespoon dried oregano

Combine all ingredients thoroughly.
Yield: 1/2 cup

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Rustic Rub:

8 tablespoons paprika
3 tablespoons cayenne
5 tablespoons freshly ground black pepper
6 tablespoons garlic powder
3 tablespoons onion powder
6 tablespoons salt
2 1/2 tablespoons dried oregano
2 1/2 tablespoons dried thyme

Combine all ingredients and store in an air-tight container.

Emeril's Easy Enchilada Sauce

3 Tablespoons Vegetable oil
1 Tablespoon Flour
1/4 Cup Chili powder
2 Cups Chicken stock
10 Oz. Tomato paste
1 Teaspoon Dried oregano
1 Teaspoon Ground cumin
1/2 Teaspoon Salt

In a medium saucepan heat oil, add flour, smoothing and stirring with a wooden spoon. Cook for 1 minute. Add chili powder and cook for 30 seconds. Add stock, tomato paste, oregano, and cumin. Stir to combine. Bring to a boil, reduce heat to low and cook for 15 minutes.

The sauce will thicken and smooth out. Adjust the seasonings. Serve atop your favorite enchiladas.

Emeril's Mole Sauce

1/2 cup shelled pumpkin seeds
1/4 cup shelled pistachio nuts
1/4 cup roasted pine nuts
2 poblano peppers
1 medium onion, quartered
1 teaspoon chili powder
1 teaspoon ground cumin
1/2 teaspoon salt
1 tablespoon tamarind paste
1 tablespoon dark cane or corn syrup
1 teaspoon distilled white vinegar
1 cup plus 1 tablespoon olive oil
1/2 cup chicken stock
1/2 cup heavy cream

Preheat the oven to 400 degrees F. Place the nuts, peppers, and onions on a baking sheet. Drizzle with 1 tablespoon olive oil. Roast for 10 to 15 minutes. Remove from the oven and peel, seed and chop the peppers. In a food processor, combine the nuts, peppers, onions, chili powder, cumin, salt, tamarind paste, 1 tablespoon dark cane syrup, vinegar and olive oil. Puree until creamy, stopping once to scrape the sides of the bowl. Turn the sauce into a saucepan. Whisk in the chicken stock and cream. Bring the sauce up to a boil and reduce to a simmer. Cook for 2 minutes. Remove from the heat and keep warm.

Fall Sweet Onion Saute

1 pound (about 4 links) fully cooked sausage of choice, cut on the diagonal in 1/2–inch slices
3 tablespoons olive oil, divided
1 pound sweet potatoes (yam variety), peeled and julienned
1 pound onions, cut in 1–inch wedges, then separated
2 stalks celery, sliced thinly on the diagonal
1 green pepper, julienned
3 cloves garlic, chopped finely
Salt, as needed
2 tablespoons chopped fresh marjoram or fresh oregano or 2 tsp. dried
1/2 teaspoon sugar
1/2 tablespoon red wine vineger
3 cups hot, cooked pasta, rice or polenta

Saute sausage in 1 tablespoon oil until lightly browned. Remove from pan; reserve on paper towel. In the same pan, heat remaining 2 tablespoons oil; saute sweet potato until tender–crisp and lightly browned. Stir in remaining vegetables and 1 teaspoon salt; saute until tender. Return reserved sausage to pan. Stir in marjoram or oregano and sugar. Add more salt if necessary; lightly season with freshly ground black pepper. Remove from heat; stir in vinegar. Serve with pasta, rice or polenta.

Flavored Butters

Stir desired recipe ingredients into 1/2 cup butter, softened; cover and chill at least 8 hours.

CHILI BUTTER: 1 tablespoon chili powder, 1 teaspoon ground cumin, and 1/2 teaspoon ground red pepper. Serve on warm tortillas, or stir into refried beans or rice.

CINNAMON BUTTER: 1tTablespoon cinnamon, 1 teaspoon sugar and 1 teaspoon brown sugar. Serve on hot rolls.

HERB BUTTER: 2 tablespoons chopped fresh dill and 1 tablespoon chopped fresh parsley. Serve on steamed vegetables, fish, or chicken.

JALAPENO BUTTER: 2 garlic cloves, pressed; 1 or 2 jalapenos peppers, seeded and minced; and 1 tablespoons chopped fresh cilantro. Serve on baked potatoes, rice, or chicken.

SEAFOOD BUTTER: 2 teaspoons grated onion and 1 teaspoon Old Bay seasoning. Serve on seafood or baked potatoes.

BLACKBERRY BUTTER: 2 tablespoons blackberry jam. Serve on waffles, pancakes, or ham.

BLUE CHEESE BUTTER: 1/4 cup crumbled blue cheese. Serve with crackers as an hors d'oeuvre, or on baked potatoes or steaks.

BOURBON BUTTER: 2 tablespoons bourbon. Serve on pork chops or ham, toasted pound cake, waffles, or sweet potato biscuits.

CHIPOTLE PEPPER BUTTER: 1 tablespoons minced chipotle peppers in adobo sauce. Serve on rice, baked potatoes, chicken, or pork chops.

CITRUS BUTTER: 1 tablespoon grated lemon rind and 1 tablespoon grated orange rind. Serve on seafood, chicken, or pasta.

CRANBERRY BUTTER: 2 tablespoons cranberry sauce. Serve on sweet potatoes,
waffles, or ham.

HONEY BUTTER: 2 tablespoons honey and 1 teaspoon grated lemon rind. Serve on sweet potatoes, waffles, winter squash, or ham.

LEMON-ANCHOVY BUTTER: 2 teaspoons anchovy paste, 1 teaspoon grated lemon rind, and 1 teaspoon fresh lemon juice. Serve on seafood.

LEMON PEPPER BUTTER: 1 teaspoon pepper, 1 teaspoon grated lemon rind, and 1 teaspoon fresh lemon juice. Serve on almost anything!

PECAN BUTTER: 1/2 cup finely chopped pecans, toasted. Serve on pancakes, sweet potatoes, winter squash, or gingerbread.

PESTO BUTTER: 2 tablespoons pesto. Serve on chicken breasts, baked potatoes, steamed vegetables, or pasta.

SESAME BUTTER: 1 tablespoon minced fresh ginger, 1 teaspoon grated lime rind, and 1 teaspoon dark sesame oil. Serve on shrimp, sweet potatoes, or grilled chicken.

Garlic Knots

1 1/2 lbs. pizza dough
8 oz. slightly melted butter
3 ounces grated Romano cheese
1 Tablespoon finely chopped Italian parsley
1/2 teaspoon white pepper
1/2 teaspoon crushed red pepper
2 Tablespoons granulated garlic

Flour pizza dough, and spread to an 8" high by 12" wide rectangle. With a pizza cutter, cut in half lengthwise and widthwise. Then, cut each quarter in half widthwise. Cut each square into thirds (They should be 1" strips). Take each strip and loop once to make a knot. Place on a lightly oiled cookie sheet. Cver with plastic wrap and allow to proof for 30 minutes. Meanwhile, preheat oven to 475F. Bake knots for 8 minutes or until slightly browned. Let cool for 5 minutes.

Combine remaining ingredients, and toss with cooled knots.

Homemade Sour Cream

2 cups light cream
2 Tbsp buttermilk

Combine cream with buttermilk in hot, clean glass jar with a lid. (Canning jar that has been heating in boiling water, for instance.) Cover tightly and shake gently to thoroughly mix. Let stand in a warm place – like where you put bread to rise) till thickened (24–48 hours). Store, covered in refrigerator. Stir before serving. Use within three weeks. Makes two cups.

Homemade Spice Blends

CURRY POWDER

2 tablespoons ground coriander
1 tablespoon + 2 teaspoons turmeric
1 1/2 teaspoons black pepper
1 teaspoon mustard powder
1 teaspoon ginger
1 teaspoon cumin
3/4 teaspoon allspice
1/2 teaspoon cloves

Mix all together until well mixed. Store in an airtight container. Makes approx. 1/3 cup.

PUMPKIN PIE SPICE

2 teaspoons cinnamon
1 teaspoon ground ginger
1/2 teaspoon nutmeg
1/2 teaspoon ground cloves

Mix together well.

SEASONED SALT

1/2 cup salt
1 teaspoon onion powder
1 teaspoon oregano powder
1 teaspoon sweet marjoram powder
1/2 teaspoon garlic powder
1/2 teaspoon black pepper

Mix all together until well mixed. Store in a shaker. Yield: 2/3 cup

PICKLING SPICE

2 tablespoons mustard seed
1 tablespoon whole allspice
2 teaspoons coriander seeds

2 whole cloves
1 teaspoon ground ginger
1 teaspoon dried red pepper flakes
1 bay leaf, crumbled
1 cinnamon stick (2 inches)

Combine all ingredients and store in an airtight jar or container. Use in favorite pickle recipes. Yield: 1/3 Cup

Hot Butterscotch Sauce

1 Cup light brown sugar, packed
1/4 cup half–and–half
4 Tablespoons Butter
2 Tablespoons light corn syrup

Combine all ingredients in a 4–cup glass measuring cup. Stir to mix. Microwave on high for 2 minutes, until it boils. Stir.
Pour into a sterile pint jar, cover and store refrigerated for up to 1 month.

Hot Pepper Fudge

2 cups sugar
2 tablespoons honey
2 ounces unsweetened chocolate, broken in pieces
Pinch of salt
3/4 cup milk
1/2 teaspoon ground chipotle pepper or other chile pepper
1 teaspoon ground cinnamon
3 tablespoons unsalted butter, in pieces
1/2 teaspoon vanilla extract

In a large, heavy saucepan, combine the sugar, honey, chocolate, salt, and milk. Place over medium–high heat, stir constantly, and heat until the chocolate melts, about 3 minutes. Cover with a lid and heat until the mixture comes to a full boil, about 1 more minute. Uncover and cook until the mixture becomes shiny and thick, about 4 minutes, stirring often. When the fudge is ready, it will register 236F to 240F on a candy thermometer. (Or a small amount of fudge dropped into a glass of cold water will form a soft, solid wad on the bottom of the glass.) Remove from the heat and stir in the chipotle pepper and cinnamon.

Place the butter on the fudge and set aside to cool. When the fudge has become tepid, about 20 minutes, add the vanilla and stir until the fudge starts to firm. While still pourable, scrape into a loaf pan and even the top. Set aside until the fudge is firm. Cut into 36 squares.

Jack Daniel's Marinade

1/4 cup Jack Daniel's whiskey
1/4 cup soy sauce
1/4 cup Dijon–style mustard
1/4 cup minced green onion and tops
1/4 cup firmly packed light brown sugar
1 teaspoon salt
Dash of Worcestershire sauce
pepper to taste

Combine all ingredients. Blend well. Use to marinate shrimp or scallops for one hour. Beef, chicken or pork should marinate refrigerated overnight. Use to baste the shellfish or meat as it is grilled or broiled.

Lady Fingers

4 eggs, room temperature
1/2 cup sugar
1/2 teaspoon vanilla
3/4 cup all–purpose flour, unbleached
1/4 teaspoon salt
confectioners' sugar

Preheat the oven to 325F. Grease and dust with flour a large baking sheet or 2 smaller ones.

Beat the egg whites with an electric mixer until they hold soft peaks, then beat in 2 tablespoons of the sugar and continue beating until the whites are very smooth, shiny, and stiff.

Using the same beaters, beat the egg yolks with the mixer until light colored and doubled in size. Gradually add the rest of the sugar and continue beating until very thick and tripled in size. Beat in the vanilla.

Sift the flour and salt together, then fold it and the egg whites into the egg yolk mixture, alternating the two. Work lightly to keep the mixture as voluminous as possible.

With a large spoon or spatula, carefully transfer the batter to a pastry bag if you have one or into a heavy duty Ziploc plastic bag with a corner cut off. Spoon or pipe the batter out onto the baking sheet(s) in finger shapes about 4 inches long and 1/2 inch wide. You should have about 2 dozen. Dust lightly with confectioners' sugar.

Bake for about 20 minutes or until lightly browned around the edges. Remove from the oven and transfer the ladyfingers to a rack to cool.

Lemon Tea Slush

5 cups water
2 tea bags green tea
1 cup sugar
1 can (12 ounces) frozen lemonade concentrate, thawed
1 cup vodka
1 bottle (1 liter) sparkling water
Chilled lemon slices

Heat 1 cup of the water to boiling. Pour water over tea bags; let steep 10 minutes. Remove tea bags and cool tea.

Heat remaining 4 cups water to boiling. Stir in sugar until dissolved. Remove from heat; cool 20 minutes.

Mix tea, sugar water, lemonade concentrate and vodka in 3 quart plastic container. Cover and freeze at least 24 hours.

To serve, place 2/3 cup slush in each glass and fill with 1/3 cup sparkling water and stir. Garnish with lemon slices.

Licorice Drops

1 cup granulated sugar
1/4 cup brown sugar
1/4 cup water
1/4 cup light corn syrup
1 tbsp black food coloring
1/4 tsp anise extract or pulverized anise seeds

Put the sugars, water and corn syrup into a pot, set the pot over medium heat and stir. When the batch has boiled for the first time, wash the sugar crystals down from the sides of the pot. Put the thermometer in the pot and cook without stirring to 290F [soft crack stage]. Take the pot from the heat and add the food coloring and the anise flavoring and stir them in gently.

With a teaspoon, drop round patties about the size of quarters onto a greased baking sheet. If the candy in the pot gets too firm for spooning, reheat it gently until it softens.

Cool the drops completely but not in the refrigerator or the pieces will stick. Wrap the drops individually in wax paper.

Lawry's Taco Seasoning

1 Tablespoon Flour
1 Teaspoon Chili powder
1 Teaspoon Paprika
3/4 Teaspoon Salt
3/4 Teaspoon Minced onion
1/2 Teaspoon Cumin
1/4 Teaspoon Cayenne pepper
1/4 Teaspoon Garlic powder
1/4 Teaspoon Sugar
1/8 Teaspoon Ground oregano

Combine all of the ingredients in a small bowl. To prepare the meat filling for the tacos as described on the original package instructions: "In large skillet, brown 1 pound ground beef until crumbly; drain fat. Add spices & seasonings and 2/3 cup water; mix thoroughly. Bring to a boil: reduce heat to low and cook, uncovered, 7 to 10 minutes, stirring occasionally. Spoon meat filling into warmed taco shells or tortillas. Top with shredded lettuce, grated cheddar cheese and chopped tomato. Use fresh salsa and guacamole if desired.

Grandma's Moonshine Grape Wine

2 – 12 oz. cans frozen grape juice
3 1/2 cups of white granulated sugar
1/3 cake of yeast (Fleishmann's is best)
a large Balloon and some strong string
one Gallon Jug

First, set the grape juice out to thaw, until slushy. Next, mix the sugar thoroughly in with the grape juice. Pour the sugar and juice, into the gallon jug.

Dissolve the yeast in a cup of lukewarm water and add to the juice mixture in the gallon jug. Mix everything thoroughly. Now add just enough lukewarm water to fill the gallon jug up to about 2 inches below the neck. When this is done, place the balloon over the top of neck and secure tightly with string. Note! This must be an air tight fit... If you have followed all directions carefully, the balloon will soon start to expand with the gas, caused by the fermentation. Store the mixture in a cool (but not cold) area, 60 to 75 degrees is ideal, for a period of from 3 to 6 weeks.

Check the balloon every other day. If the balloon expands too large, untie and allow the gas to escape and then retie, but be sure to retie tightly to make it air tight again. When the balloon ceases to expand, the wine is done.

NOTICE – Do not bottle the wine before it is done. Working wine (fermenting) can explode a bottle from the gas pressure of fermentation.

Strain your wine with a cheese cloth or a tea towel and pour into a bottle, using a snap–on type of cap or use a cork. Store bottles on their sides in a cool, dark place. All that's left now to do, is ENJOY YOURSELF.

Morning Glory Muffins

2–1/2 Cups Sugar
4 Cups flour
4 Teaspoons cinnamon
4 Teaspoons baking soda
1 Teaspoon salt
4 Cups shredded carrots
1 Cup chopped nuts
1 Cup raisins
1 Cup coconut
6 eggs lightly beaten
1 Cup applesauce
1 Cup vegetable oil
1 Teaspoon vanilla

Heat oven to 350 degrees. Grease 2 dozen muffin cups. In large bowl, using wire whisk, whisk to thoroughly combine first five ingredients, then add carrots, nuts, raisins and coconut and mix well. Add remaining ingredients, stirring until blended. Spoon into muffin cups and bake until muffins are risen and browned, about 20 minutes.

O'Charley's Baked Potato Soup

3 lbs. red potatoes
1/4 cup butter, melted
1/4 cup flour
2 quarts half–and–half
1 pound block Velveeta cheese, melted
White pepper, to taste
Garlic powder, to taste
1 tsp. hot pepper sauce
1/2 lb. bacon, fried crisply
1 cup cheddar cheese, shredded
1/2 cup fresh chives, chopped
1/2 cup fresh parsley, chopped

Dice unpeeled red potatoes into 1/2–inch cubes. Place in a large Dutch oven, cover with water and bring to a boil. Let boil for 10 minutes or until almost cooked.

In a separate large Dutch oven, combine melted margarine and flour, mixing until smooth. Place over low heat and gradually add half–and–half, stirring constantly. Continue to stir until smooth and liquid begins to thicken. Add melted Velveeta. Stir well. Drain potatoes and add to cream mixture. Stir in pepper, garlic powder and hot pepper sauce.

Cover and cook over low heat for 30 minutes, stirring occasionally.

Place soup into individual serving bowls and top with crumbled bacon, shredded cheese, chives and parsley.

Olive Garden Sangria

1.5 Liters Soleo Red Table Wine
10 oz. Grenadine
16 oz. cranberry juice cocktail
12 oz. sweet vermouth
10 oz. sugar water (5 oz. sugar diluted)
Strawberries, oranges, and crushed ice

This makes a gallon. Mix all ingredients except for ice. Pour sangria in glass and then add ice and fruit.

Olive Garden Toasted Ravioli

1 – 16 oz. Package of Meat Filled Ravioli
(fresh or frozen, but unthaw if frozen)
2 Eggs, beaten
1/4 cup water
1 teaspoon garlic salt
1 cup flour
1 cup bread crumbs, plain
1 teaspoon Italian seasoning

Mix water with eggs and beat well, set aside. Mix Italian seasonings and garlic salt with the bread crumbs and set this aside. Measure flour in bowl and set aside.

Heat vegetable oil in deep fryer or skillet to 350F for deep frying. Dip ravioli in flour then in the egg wash then in bread crumbs and carefully place in hot oil. Fry until golden, remove from oil and drain. Serve with your favorite marinara sauce.

Orange Julius

6 ounces orange juice, from frozen concentrate, unprepared
1 cup milk
1 cup water
1/4 cup sugar
1 teaspoon vanilla
8 ice cubes

Combine all ingredients, except ice cubes, in blender. Blend 1–2 minutes, adding ice cubes one at a time, until smooth.

Parmesan Peppercorn Dressing

2 tablespoons finely chopped shallots
2 tablespoons vinegar
1 1/4 cup mayonnaise
1/4 tespoon salt
1/2 teaspoon garlic powder
1/4 cup sour cream
1 tablespoon lemon juice
1/4 cup Half & Half
3/4 teaspoon Worcestershire sauce
1 1/2 teaspoon finely ground pepper
2 1/2 teaspoons cracked peppercorns
1/4 cup freshly grated parmesan cheese

Combine all ingredients and refrigerate at least 24 hours before using on your favorite salad.

Pickled Peppers

4 large plump red bell peppers
1 large yellow or orange bell pepper
1 or 2 small onions, ends trimmed, then halved vertically
2 garlic cloves
Several sprigs of fresh thyme or oregano, or 2 bay leaves
2 cups white–wine vinegar
2 teaspoons pickling salt or 2 heaping teaspoons kosher salt

Slice the red and yellow peppers into 3/4–inch–wide strips, discarding the seeds and cores. Arrange the pepper strips, onions, garlic, and the herbs attractively in 2 sterilized pint jars. Combine the vinegar and salt with 1 cup of water, dissolve the salt, and pour the mixture over the peppers. Cover and refrigerate the peppers for at least 5 to 6 days.
The peppers keep well for months.

Sara Lee Crumb Cake

2 cups sifted flour
2 cups light brown sugar, packed
1/2 cup margarine
1 egg, well beaten
1/2 cup additional flour
2 teaspoons baking powder
1 teaspoon cinnamon
3/4 cup milk

Mix sifted flour, sugar and margarine until crumbly. Set aside 1/2 cup. To the remaining crumb mixture add remaining ingredients as given above.
Beat well with mixer on low speed. Spread evenly in a greased 8" square pan. Srinkle reserved crumbs over top and bake at 350F for 35 to 40 minutes, or until inserted toothpick comes out clean. Dust warm cake with powdered sugar before cutting.

Spiced Nuts

1/2 cup unsalted butter
4 cups pecans
2 tablespoons Worcestershire sauce
1 tablespoon soy sauce
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1/2 teaspoon garlic powder

In a 2–quart microwave safe pan, melt the butter and stir in nuts. Add the Worcestershire sauce, soy sauce, salt, cinnamon, allspice, cloves and garlic powder. Mix well and microwave on high for 6 to 8 minutes, stirring every 3 minutes. Serve warm or at room temperature; store in a tightly sealed container.

Sun Tea

Fill a 1 gallon GLASS jar with cold water and add either 10 small tea bags or 3 large tea bags and close lid.

Place jar outside and make sure it is sitting in DIRECT sunlight.

Let jar sit for about 1 hour if placed outside in mid–afternoon or 2–3 hours if jar was placed outside early in the morning, or on cooler days. The hotter the day (and sun), the stronger the tea.

The water will turn a deep golden brown color. Remove from sun and allow to cool before serving. DO NOT USE ICE!! Wait until it is cool, and then add ice. Otherwise, it will be cloudy.

Tavern on the Green's Meatloaf

For the meatloaf:
1 egg
1/2 cup milk
3 slices white bread, crust trimmed, bread torn into small pieces
3/4 pound bacon, chopped into half–inch pieces
1 cup celery, finely chopped
1 cup parsley, finely chopped
1/2 cup onion, finely chopped
1/3 cup ketchup
1 garlic clove, minced
3 tablespoons Worcestershire sauce
1/4 teaspoon Dijon mustard
1/8 teaspoon dried basil
1/8 teaspoon dried thyme
Pinch of nutmeg
Salt and fresh pepper, to taste
1 1/2 pounds ground beef

For the glaze:
1/4 cup tomato paste
1 tablespoon olive oil
1/4 teaspoon sugar

In a large bowl, beat together the eggs and milk. Add the torn bread and let it absorb the liquid for about 15 minutes. Meanwhile, cook bacon until most but not all of the fat is rendered. Drain and set aside to cool.

Stir the bread mixture with a fork to blend. Add the remaining meatloaf ingredients, including the drained bacon, but not the beef, and mix thoroughly. Fold in the beef and mix to incorporate throughout, being careful to avoid mashing or overhandling the meat. Cover bowl and refrigerate overnight.

When ready to cook, preheat oven to 375 degrees. Remove bowl from the refrigerator and shape meat into a loaf approximately 5 inches long and 3 inches high. Place in the middle of a low–sided baking pan and bake for 35 minutes.

In a small bowl, whisk glaze ingredients together. Brush meatloaf with glaze and bake for another 20 minutes. Remove meat loaf from the oven and let it sit for a few minutes before slicing and serving.

Tiger Sauce

1 (pint jar) pickled hot peppers
1 (29 oz.) can tomato puree
1 (6 oz.) can tomato sauce
16 ounces red wine vinegar
1 (6 ounce bottle) Louisiana Hot Sauce (3 oz. for milder sauce)
1 teaspoon garlic powder
1 tablespoons MSG (Accent)
4 tablespoons red pepper flakes (2 Tbs. for milder sauce)
1 cup Bullseye traditional hickory smoked BBQ sauce

Remove peppers from jar, saving vinegar in a very large mixing bowl. Cut the stems from the peppers and discard. Place peppers in food processor, or blender, and puree very smooth. Empty contents of blender into mixing bowl with reserved vinegar. Add all the remaining ingredients into the bowl, and whisk until all ingredients are evenly blended. Bottle and store.

Turtle Cheesecake

Layer 1:
2–1/2 Cups graham crackers
1/2 Cup sugar
3/4 Cup melted butter

Layer 2:
30 caramels
3 Tablespoons milk
1/2 Cup chopped pecans

Layer 3:
3 (8 ounces each) cream cheese
1 Cup sugar
1 Teaspoon vanilla
3 whole eggs

Topping:
1/2 Cup chopped pecans
1/2 Cup hot fudge, heated
10 melted caramels

– Layer 1
Mix together and bake in 9 inch springform pan for 10 minutes. Cool

– Layer 2
Put caramels and milk in microwave and melt on medium heat. Pour over cooled crust and sprinkle on the pecans.

– Layer 3
Mix cream cheese, sugar and vanilla until smooth; scraping side of bowl periodically. Add eggs one at a time, mixing after each addition. Pour this over caramel layer. Bake at 325 until center is set (approximately 30–40 minutes)

– Topping
Place pecans around outside edge of cheesecake, drizzle with melted caramel and hot fudge.

White Fruit Cake

1 lb. margarine or butter
3 cups sugar
6 egg yolks, beaten

In large bowl or pan, cream butter, sugar and egg yolks; set aside.

5 cups flour
1 oz. lemon extract
1 lb. white raisins
8 oz. each red & green candied cherries
8 oz. candied pineapple
1 lb. nuts
1 teas. soda, dissolved in 2 tbls. water
3 tbls. water
6 egg whites

Flour raisins, nuts and candied fruit in part of flour. Add flour gradually to creamed mixture, then add floured raisins, nuts, fruit, lemon extract, water and soda mixture. Mix well.
Beat egg whites until stiff and fold into mixture.
Grease and flour angel food pan or three small tube pans.
Bake 90 minutes at 250 degrees (if using small tube pans, adjust time)
Cool 10 minutes before turning out of pan.

Wonder Bread

1 1/4 cups water
4 1/2 teaspoons dry yeast
2 tablespoons sugar
2 teaspoons salt
1/4 cup unsalted butter – melted
4 cups unbleached all–purpose flour
1/4 cup semolina
(or, another 1/4 cup all–purpose or bread flour)
melted butter for glazing

Process ingredients on the dough cycle in your machine.
Gently deflate dough. Form into an oblong loaf and place in a lightly greased 9" x 5" loaf pan. Place entire affair in a large plastic bag. Allow to rise until the dough is about 1 inch above pan rim. Brush with melted butter.
Preheat oven to 350F.
Bake 30 to 35 minutes until evenly browned.

Worcestershire Sauce

1 tablespoon olive oil
6 ounces peeled fresh horseradish, chopped
2 medium white onions, chopped
3 tablespoons minced jalapeno pepper
3 tablespoons minced garlic
1 teaspoon coarsely ground black pepper
2 cups water
4 cups distilled white vinegar
1 cup molasses
2 cups dark corn syrup
1 ounce chopped anchovy fillets, drained
12 whole cloves
1 tablespoon Salt
1 lemon, peeled

In a medium saucepan, heat oil over medium heat and add horseradish, onions, pepper and garlic. Saute until translucent, 5 to 8 minutes. Add all other ingredients. Bring to a boil. Turn heat down, and simmer 1 hour.

Strain through a double thickness of cheesecloth and store in a wooden cask, if possible. This is best if allowed to mature about a month before using.